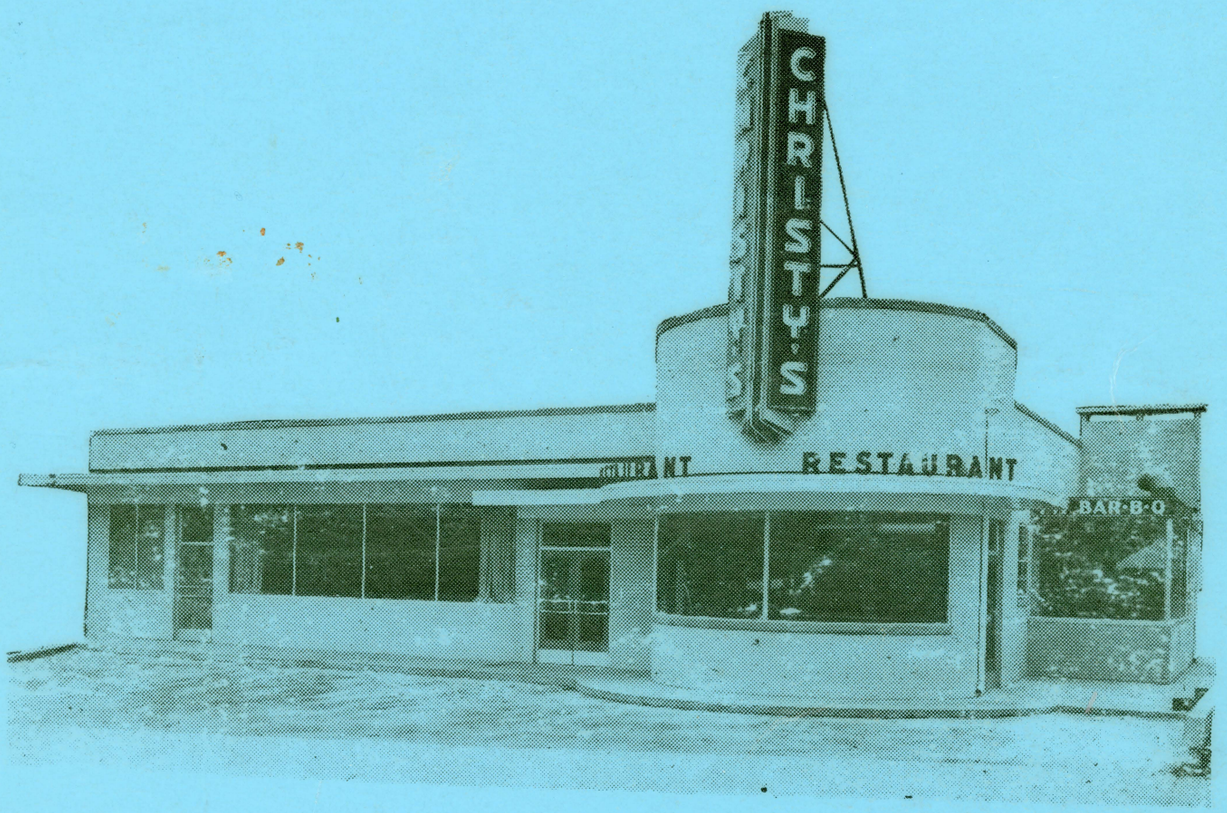
MENU



Homewood, Alabama

Sea Foods or Other Foods Are Dependent of Their Value on Flavor, Freshness and Quality. It Has Been Our Constant Aim and Determination To Supply The Finest of All Varities.

TRY OUR SEA FOOD WITH WAFFLE POTATOES AND CHEESE SALAD

WE SPECIALIZE STRICTLY IN FRESH SEA FOODS

APPETIZERS AND COCKTAILS

Jumbo Shrimp Cocktail	$ .75
White Lump Crab Meat Cocktail	.75
Oyster Cocktail	.75
Lobster Cocktail	.75
Combination Sea Food Cocktail	.75
Iced Shrimp with Cocktail Sauce	1.25
Anchovie Canapes	.75
Caviar Canapes	1.00
Stuffed Celery with Roquefort Cheese	.75
Stuffed Queen Olives	.75
Ripe Black Greek Olives	.75
Sweet Mixed Pickles	.50

SOUPS AND OYSTER STEWS

Cream of Tomato Soup	.35
Chicken Soup with Rice	.35
Vegetable Soup	.35
Chicken Noodle Soup	.35
Home Made Sea Food Gumbo	.35
Oyster Stew, Half Dozen	.80
Oyster Stew, Dozen	1.20

FISH, OYSTERS AND SEA FOOD (IN SEASON)

Fried Seafood Platter, Tartar Sauce	1.60
Broiled or Fried Pensacola Red Snapper Steak, Tartar Sauce	1.25
Whole Broiled Florida Pompano with Shrimp Sauce	2.75
Whole Baby Flounder with Shrimp Sauce	1.35
Whole Broiled Speckled Trout, Tartar Sauce	1.35
Whole Broiled Spanish Mackerel	1.25
Fried Jumbo Shrimp, sailor style, Tartar Sauce	1.35
Deep Sea Scallops Saute on Toast	1.50
Jumbo Live Soft Shell Crab Saute, in Butter, Tartar Sauce	1.50
Jumbo Frog Legs on Toast, Tartar Sauce	1.75
Fried or Broiled Snapper Throats, Tartar Sauce	1.25
Tenderloin Trout, Almondine	1.35

SEA FOOD IN SHELLS

Whole Broiled Lobster, Butter	1.75
Half Lobster Thermidor	1.75
Florida Lobster a la Newberg en Casserole	2.25
Florida Lobster a la Supreme en Casserole	2.25
Imperial Crabs a la Christy's on Toast	2.00
Home Made Deviled Crab on Toast, Tartar Sauce	1.25
Jumbo Shrimp a la Newberg en Casserole	2.00
Jumbo Shrimp Au Gratin with Parmesian Cheese	2.00
White Crab Meat a la Newberg en Casserole	2.25
Extra Select Oysters on Toast	2.00
Scalloped Oyster en Casserole	2.25
Jumbo Shrimp Creole with Yellow Fried Rice en Casserole	1.25
Snapper Flakes Au Gratin with Parmesian Cheese	1.25

SALADS

Florida Lobster Salad	1.00	Combination Sea Food Platter	1.00
Jumbo Shrimp Salad	1.00	Lettuce & Tomato	.50
White Crab Meat Salad	1.00	Sliced Tomatoes	.35
Chicken Salad	1.25	Greek Salad	1.00
Salmon or Tuna Fish	1.00		

SALAD DRESSING

Roquefort Cheese	.50	Mayonnaise Dressing	.25
Russian Dressing	.50	Romolande Dressing	.35
1000 Island Dressing	.50		

COLD PLATTERS

Prime Ribs of Beef, Potato Salad	2.25
Sugar Cured Ham, Potato Salad	1.25
Combination Cold Cuts, Potato Salad	1.50
Cold Sliced Turkey, Potato Salad	1.25
Cold Barbecue Spare Ribs, Potato Salad	1.25

ITALIAN DISHES

Italian Spaghetti with Meat Sauce and Roman Cheese	.90
Italian Spaghetti with Tomato Sauce and Roman Cheese	.65
Italian Spaghetti with Mushrooms and Roman Cheese	.90
Our Special Grecian Spaghetti with Parmesian Cheese	1.00

IF OUR FOOD AND SERVICE ARE SATISFACTORY TELL YOUR FRIENDS—IF NOT, PLEASE TELL US.

CHRISTY'S RESTAURANT
Sunday, December 30, 1951

SOUPS

Cup 25¢ Bowl 35¢

DINNERS FOR TODAY

Choice of Appetizer

Lobster Cocktail, Stuffed Celery, Grapefruit Juice, Onion Soup
Sea Food Cocktail, Fresh Orange Juice, Homemade Vegetable Soup
Shrimp Cocktail, Anchovy Canape, Tomato Juice, Sea Food Gumbo

Choice of Salad

Asparagus & Tomato Salad, Peach Surprise Salad
Head Lettuce, Choice of Dressing

SEAFOODS RECEIVED DAILY	ENTREE	DINNER
Shrimp A la Newberg on Toast, Individual		1.35
Fried Tenderloin of Trout, Tartar Sauce	1.35	1.85
Fried Whole Speckled Trout, Almondine	1.35	1.85
Broiled Whole Gulf Flounder, Tartar Sauce	1.35	1.85
Broiled Half Florida Lobster, Drawn Butter	1.35	1.85
Broiled or Fried Red Snapper Steak, Tartar Sauce	1.35	1.85
Broiled Red Alaska Salmon Steak, Lemon Butter Sauce	1.40	1.90
Broiled or Fried Halibut Steak, Lemon Butter Sauce	1.35	1.85
Fried Soft Shell Crabs on Toast	1.50	2.00
Fried Deep Sea Scallops on Toast, Tartar Sauce	1.35	1.85
French Fried Jumbo Shrimp, Tartar Sauce	1.35	1.85
Shrimp A la Creole	1.00	1.50
One Dozen Fried Oysters or Oyster Stew	1.35	1.85
½ Dozen Fried Oysters or Oyster Stew	.80	1.30
STEAKS AND CHOPS		
Broiled Club Steak with French Fried Potatoes	2.75	3.25
Grilled Ham Steak with Natural Gravy	1.35	1.85
Grilled Pork Chops on Toast	1.40	1.90
Broiled Chicken Livers on Toast	1.50	2.00
Broiled Genuine Calf Liver with Onions or Bacon	1.35	1.85
Breaded Veal Cutlets with Brown Gravy	1.40	1.90
½ Golden Brown Fried Chicken, Steamed Rice	1.50	2.00
¼ Golden Brown Fried Chicken, Steamed Rice	1.00	1.50
Roast Prime Ribs of Choice Beef, Au Jus	1.75	2.25
Baked Sugar Cured Ham with Fruit Sauce	1.25	1.75
Roast Tom Turkey with Dressing, Cranberry Sauce	1.35	1.85
Barbecued Pork Platter	1.50	2.00
Spaghetti and Meat Sauce with Romano Cheese	.90	1.40
Ham or Cheese Omelette with Apple Jelly	.90	1.40

Choice of Two Vegetables

~~Green Baby Lima Beans~~, ~~Fried Eg Plant~~, Brussel Sprouts
Macaroni & Cheese
~~Buttered Cauliflower~~, Lyonnaise Potatoes

Choice of Dessert

~~Homemade Apple Pie~~, ~~Black Bottom Pie~~, Chocolate Ice Cream
~~Lemon Ice Box Pie~~, Vanilla Ice Cream
Minced Meat Pie, Orange Sherbet, Mint Ice Cream

Coffee or Tea
Pot of Coffee 20¢ — Milk 12¢ — Pot of Tea 20¢

STEAK SPECIALS

Broiled Filet Mignon	$3.25
Broiled T-Bone Steak	4.00
Broiled Western Sirloin Strip Steak	4.00

Head Lettuce, Choice of Dressing — French Fried Potatoes

SPECIAL COLD DISHES

Chicken Salad Plate with Finger Sandwiches, Coffee or Tea	$1.25
Cold Breast of Turkey, Frozen Fruit Salad, Coffee or Tea	1.50
Shrimp Salad Plate with Hard Boiled Egg, Coffee or Tea	1.35
Assorted Cold Plate, Coffee or Tea	1.35
Fruit Plate with Cottage Cheese or Sherbet, Coffee or Tea	1.25
Special Greek Salad Bowl	1.00

C H R I S T Y ' S R E S T A U R A N T

A LA CARTE
(Cooked to Order)

Fried Sea Food Platter, Tartar Sauce	1.60
Half Dozen Fried Select Oysters, Tartar Sauce 80¢, One Dozen	1.35
Broiled or Fried Snapper Steak, Tartar Sauce	1.35
out Broiled Half Florida Lobster, Drawn Butter 1.35 Whole	1.75
Frid Soft Shell Crabs on Toast	1.50
French Fried Shrimp in the Basket, Tartar Sauce	1.35
out Fried Jumbo Frog Legs on Toast	1.75
Broiled or Fried Whole Speckled Trout, Tartar Sauce	1.35
Broiled Whole Gulf Flounder, Shrimp Sauce	1.35
Broiled Choice Western Sirloin Steak	4.00
Broiled K. C. T-Bone Steak	4.00
Broiled Filet Mignon	3.25
Broiled Club Steak	2.75
Chopped Sirloin Steak	1.25
Broiled or Fried Halibut Steak, Lemon Butter Sauce	1.35
Broiled Red Alaska Salmon Steak, Lemon Butter Sauce	1.40
Broiled Pork Chops on Toast	1.40
Grilled Ham Steak with Natural Gravy	1.35
Broiled Genuine Calf Liver with Bacon	1.35
Broiled or Fried Chicken Livers on Toast out	1.50
½ Fried Chicken, Southern Style	1.50
Barbecued Pork Platter	1.50
Breaded Veal Cutlets with Meat Sauce	1.40

SANDWICHES

Ham & Cheese on Toast	.60	Sliced Chicken	.75
Ham & Egg	.50	Baked Ham on Bun	.40
Bacon & Egg	.50	Baked Ham on Toast	.50
Hamburger on Bun	.30	American Cheese	.40
Cheeseburger	.50	Bacon & Tomato	.45
Swiss Cheese	.50	Tongue or Corned Beef	.50
Club Sandwiches	1.00	Chicken Salad	.45

WE USE NOTHING BUT AA AND CHOICE WESTERN MEATS

TRY OUR FAMOUS GREEK SALAD WITH FETA CHEESE, BLACK OLIVES, ANCHOVIES WITH OLIVE OIL

WE ARE VERY PARTICULAR WITH OUR FRENCH FRIED ONIONS

STEAKS, CHOPS AND POULTRY

Smithfield Ham Steak with Guava Jelly	$1.50
Broiled Steer Cut Tender in Special	3.00
Broiled Filet Mignon	3.00
Filet Mignon on Toast, Mushroom Sauce	3.25
AA Steer Western Strip Steak	3.50
Broiled Club Steak	2.00
T1Bone Western Steak	3.25
Milk Fed Veal T-Bone Steak	1.50
French Cut Lamb Chops on Toast	1.50
Western Pork Chop with Apple Sauce	1.45
½ Fried Spring Chicken, Southern Style	1.50
Portion of Fried Spring Chicken with Rice	1.35
Breaded Veal Cutlet with Cream Sauce	1.25
Broiled Milk Fed Veal Chops on Toast	1.50
Chopped Sirloin Steak	1.25

CHINESE DISHES

Chicken Chop Suey with Yellow Fried Rice	1.25
With Almonds	1.75
Chicken Chow Mein with Yellow Fried Rice	1.25
With Almonds	1.75
Jumbo Shrimp Chop Suey or Chow Mein with Yellow Fried Rice	1.25

VEGETABLES

Asparagus Tips	.50	Corn	.20
Green Peas	.20	Stewed Tomatoes	.20
Spinach	.20	Brussels Sprouts	.40
Fried Tomatoes	.50	Broccoli	.40
French Fried Onions	.50	Butter Beans	.35

POTATOES

French Fried Potatoes	.25	Hash Brown Potatoes	.30
Lyonnaise Potatoes	.35	Waffle Potatoes	.25
Au Gratin Potatoes	.40	Julienne Potatoes	.25

SANDWICHES

Ham & Cheese on Toast	.50	Sliced Chicken	.75
Ham & Egg	.50	Baked Ham	.40
Bacon & Egg	.50	Bacon & Tomato	.40
Hamburger on Bun	.50	American Cheese	.30
Cheeseburger	.50	Tongue or Corned Beef	.50
Swiss Cheese	.50	Chicken Salad	.45
Club Sandwiches	1.00	Toasted Cheese	.30

All our Sandwiches served with Waffle Potatoes and Dill Pickles

SPECIAL SANDWICHES FROM THE PIT

Barbecue Pork with Waffle Potatoes on Bun	~~.35~~ .40
Barbecue Beef with Waffle Potatoes on Bun	~~.35~~ .40
Barbecue Spare Ribs with Waffle Potatoes	.50

EGGS AND OMELETS

Ham and Eggs, any style	.75
Pork Sausage and Eggs	.75
Bacon and Eggs, any style	.75
Chicken Liver Omelet	1.00
Minced Ham Omelet	.75
Asparagus Tip Omelet	.90
Oyster or Shrimp Omelet	1.00
Two Eggs, any style	.50
Order of Fried Bacon	.50
Order of Fried Ham	.75

CHEF'S SUGGESTIONS

Calf Liver with Bacon or Onions	1.50
Virginia Ham Steak with Jelly	1.75
Chicken Livers Broiled with Bacon on Toast	1.50
Calf Sweet Breads on Toast Broiled with Bacon	1.50
Jumbo Shrimp Foo Young Special	1.50
Broiled Veal Cutlet, Tomato Sauce	1.25
Vienna Schnitzel a la Christy's	1.75

DESSERTS

Home Made Pies, cut	.20
Ala Mode	.25
Camembert Cheese	.35
Roquefort Cheese	.35
Feta Cheese	.35

Ice Cream and Sundaes from Our Fountain

DRINKS

Coffee .10 Tea .10 Cocoa .10 Milk, ½ Pt. .10

Soft Drinks .10

TO PRESERVE THE FRESHNESS OF YOUR FOOD, ALL DISHES ARE MADE TO ORDER.